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## POINTERS ON PICKLES

"It is not everyone who can pickle well," according to an old saying. Sometimes it is the ingredients, sometimes the way they are handled that is to blame for unsuccessful pickles, explains \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_  
(Name) (Institution) (Place)

The first important point is to choose fresh, high quality fruits and vegetables. When they are to be used whole, have the fruits and vegetables of uniform size so the pickling liquid will season them evenly.

See that your spices are of the very best quality. Those left from last year will not have full flavor, unless they have been kept in airtight containers.

Good quality, fresh vinegar is preferred; and cider vinegar usually has the best flavor. For most pickles you'll want granulated sugar rather than brown sugar. Use common salt in making a salt brine. And remember that you cannot get good results with salt that has chemicals added to keep it from caking in damp weather.

If you want to make pickles that are quick and easy, try some fruit pickles such as whole pickled peaches, crabapples, or pears. Simply cook the fruit in a spicy sweet-sour sirup. The method is the same as for preserves.

Relishes can also be made in a fairly short time. Use a combination of some of the late garden vegetables and cook them down into a thick sauce. Or you can use peaches or apples and make a sweet-sour relish called chutney.

For making other kinds of pickles, the vegetables must first be cured in a salt brine. In most cases, the "long brining" is preferred. The process takes from 4 to 8 weeks, but it gives the pickles an excellent flavor and there is no danger of spoilage.

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